



## THANKSGIVING PARTY PLANNING CHECKLIST



### One month before

- Determine your overall budget for decor and food.
- Call or email family and friends to discuss holiday plans and invite them to join you for the occasion.



### Three weeks

- Order flowers from your local florist, and source the other seasonal elements you'd like to incorporate (pumpkins, gourds, leaves, acorns, etc.)
- Rent extra chairs or linens from your local rental company, if needed.
- Check to be sure you have necessary serving pieces for the buffet. Use post-it notes to label which menu items go on each platter.



### Two Weeks

- Make wheat place cards and plan seating arrangement.
- Purchase materials and prepare the "Chain of Thanks" craft for the table.
- Order turkey.



### One Week

- Create a master shopping list that includes all ingredients for menu.
- Stock up on wine and nonalcoholic beverages.
- Send tablecloth and napkins to a dry cleaner so they're perfectly pressed.
- Thaw turkey in refrigerator, if frozen. Allow for at least 1 day of thawing for every 4 pounds of turkey.

## Two Days Before

- Buy groceries.
- Make pie-in-a-jar favors.
- Arrange flowers.



## Day Before

- Set the table.
- Bake pies.
- Prepare cranberry and ginger relish.



## Morning Of

- Chill wine.
- Trim green beans and peel potatoes.
- Stuff and roast Turkey.
- Prepare the guest bathroom by emptying trash, setting out clean guest towels, and lighting a candle next to the sink.



## Two Hours Before

- Set all serving pieces out that will be used on a buffet.
- Prepare mashed potatoes, maple-glazed parsnips and brussel sprouts (reheat in oven before serving.)
- Have trash cans and extra garbage bags ready for clean-up.



## One Hour Before

- Light candles and turn on music.
- Make green beans and gravy.
- Get dressed and party ready!